

# DINNER

Offered from 4 pm - 9 pm | Daily



## Appetizers

<b>*Cocktail Shrimp</b> \$15 Cocktail sauce made in house, celery, olives, assorted crackers. GF with no assorted crackers.	<b>Street Tater Tots</b> \$8 Seasoned tots topped with crisp diced pork belly, diced yellow peppers, scallions, cheddar, garlic, Nashville hot BBQ sauce and a side of ranch	<b>*Spinach Jalapeno Dip</b> \$12 A creamy & zesty dip topped with broiled parmesan crust; served with corn chips. GF, V
<b>*Chicken Wings</b> \$13 Side buffalo & blue cheese dressing, celery & carrot sticks >Boneless option available	<b>Hawaiian Poke Tower</b> \$15 Layers of marinated tuna, mango avocado salsa, pickled cucumber & seaweed salad with crisp won ton & wasabi crème	<b>*Nachos</b> \$13 Topped with cheddar & jack cheese, sour cream, pico de gallo, olives. GF >Choice beef chili, chile verde or grilled chicken
<b>*Coconut Prawns</b> \$13 Made in house; served with sweet & spicy sauce	<b>*Steak Bites</b> \$13 Tender beef, asparagus & mushrooms sautéed in hoisin glaze	<b>Charcuterie Platter</b> \$27 Trio of salamis, 3 gourmet cheeses, pecans, dried cranberries, crackers - GF with no crackers
<b>*Chicken Cheese Quesadilla</b> \$12 Two cheeses, grilled chicken breast, black bean corn salsa, sour cream, & Pico de Gallo	<b>Brussels Sprouts</b> \$11 Manchego, local pecans	<b>*Chicken Tenders</b> \$11 Three pieces, fries
	<b>Potato Skins</b> \$9 Three cheeses, bacon, scallions, sour cream. GF	

## Salads

Add a choice of bistro steak 9, prawns 8, salmon 9, chicken 5

<b>The Wedge</b> \$12 Iceberg lettuce wedge, blue cheese, bacon, egg, red onion, tomato, olives, served with choice of dressing, GF, V with no bacon	
<b>The Spa Salad</b> \$13 Power salad mix of kale, brussels sprouts, baby greens, goat cheese, pecans, cranberries, diced apples, roasted butternut squash, & honey poppy seed dressing. GF, V, K	
<b>Burrata Rustica</b> \$12 Torn burrata cheese, roma tomatoes, grilled crostini, fresh garlic, basil, capers, baby greens, olive oil & balsamic vinegar syrup. GF	
<b>*Southwest Caesar</b> \$15 Topped with our southwest corn and black bean salsa, parmesan cheese, tortilla strips, Caesar dressing. Includes blackened chicken. Add a choice of salmon 4, shrimp 4, bistro beef 4. GF, V, with no protein	

## Handheld Options

Offered with choice of side. GF lettuce wrap option

<b>*Fish and Chips</b> \$16 Tempura battered cod filets, fries, home-made coleslaw & tartar sauces - no side	<b>French Dip Classic</b> \$16 Smothered & cheesy, mushrooms, onions & provolone cheese; served with au jus	<b>*Frenchie Burger</b> \$14 Blue cheese, dijon aioli, crisp onion rings or house onion rings, arugula on a bun (Certified angus beef, Hand formed patties)
<b>Turkey Club Sandwich/Half Sandwich</b> \$12/7 Croissant, sliced turkey, crisp bacon, fresh avocado, lettuce, tomato, onion	<b>*Big Valley Burger</b> \$14 Cheddar cheese, bacon, l, t, o, special sauce (Certified angus beef, hand formed patties), marinated chicken breast (6oz), plant based burger (6 oz))	<b>*New York Steak Sandwich</b> \$23 Toasted sour dough roll, & crisp onions

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# DINNER

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## Entrees

Served with your choice of soup or salad

<p><b>*Chicken Fettuccine Alfredo</b> \$19</p> <p>Grilled chicken breast, parmesan garlic cream sauce</p>	<p><b>Creole Prawns &amp; Risotto</b> \$28</p> <p>Prawns sautéed with a creole sauce (tomato, holy trinity &amp; Cajun spices) served over mushroom risotto. GF</p>	<p><b>Spaghetti &amp; Meatballs</b></p> <p>1 meatball \$16 2 meatballs \$19 3 meatballs \$22</p> <p>Home made 3 oz all beef Italian style meatball; served over spaghetti and home made marinara sauce</p>
<p><b>Cioppino</b> \$42</p> <p>A flavorful sauté of shrimp, clams, mussels, scallops, split lobster tail, garlic wine, &amp; fresh herbs in a rich tomato sauce; served on fettuccine pasta. (GF without pasta)</p>	<p><b>Pork Tenderloin</b> \$26</p> <p>Served with a cianti reduction, oven roasted fingerling potatoes &amp; seasonal vegetables</p>	<p><b>Pistachio Crusted Alaskan Halibut</b> \$35</p> <p>Asparagus spears, lemon wine sauce, with wild rice pilaf</p>
<p><b>Tortellini Au Pesto</b> \$17</p> <p>Fresh basil pesto cream sauce &amp; sundried tomatoes</p> <p>*Add shrimp, chicken, or salmon</p>	<p><b>*Salmon Filet</b> \$27</p> <p>Topped with a fresh tomato basil garlic and choice of two sides</p>	<p><b>Avocado Chicken</b> \$27</p> <p>Sous vide chicken breast topped with roasted garlic cream sauce and fresh avocado; served with fingerling potatoes and seasonal vegetables</p>

## Steak Entrees

Featuring American Angus Beef | Served with your choice of two sides and choice of these delicious sauces & accompaniments

### Complimentary Accompaniments

Bordelaise sauce, brandy peppercorn sauce, garlic butter, sautéed mushrooms, blue cheese butter

<p><b>*Prime Angus Sirloin Steak</b> \$32</p> <p>10 oz. GF</p>	<p><b>*Bacon Wrapped Angus Filet Mignon</b> \$48</p> <p>8 oz. GF</p>	<p><b>*Angus Ribeye Steak</b> \$39</p> <p>14 oz. GF</p>
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## Sides \$6

Wild Rice Pilaf GF	Baked Potato/Loaded GF	Sweet Potato Fries
Venetian Pea Risotto GF	Garlic Mashed Potatoes GF	Onion Rings
Asparagus Spears GF		Seasonal Vegetables

## Desserts

<p>Carrot Cake \$10</p> <p>Molten Lava Cake \$9</p>	<p>Chocolate Lovin Cake \$10</p> <p>Cheesecake - served with raspberry sauce \$9</p>	<p>Rosa Brothers Ice Cream (Ask your server for today's selection) \$4</p>
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Please allow extra preparation time for substitutions and modifications.

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